

ABSTRAK

EIS NAELI RIFAH, Pengaruh Penambahan Ekstrak Cengkeh (*Syzygium aromaticum*) dengan Persentase yang Berbeda Terhadap Rasa dan Tekstur Yogurt. Penelitian dilaksanakan pada tanggal 26 Desember 2018-15 April 2019 di Laboratorium Teknologi Hasil Ternak Fakultas Peternakan Universitas Jenderal Soedirman, Purwokerto. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ekstrak cengkeh dengan persentase yang berbeda terhadap rasa dan rasa yogurt secara sensori. Materi yang digunakan susu sapi 4000 ml, starter komersial (*Streptococcus thermophilus* dan *Lactobacillus bulgaricus*) sebanyak 15 gram, susu skim 450 gr dan 40 gr cengkeh. Peralatan yang digunakan dalam proses penelitian ini adalah, panci, saringan, pengaduk. Penelitian dilakukan secara eksperimental menggunakan Rancangan Acak Kelompok (RAK) dengan produk hasil dari perlakuan. P_0 = yogurt tanpa penambahan ekstrak cengkeh, P_1 = yogurt diberi penambahan ekstrak cengkeh 5 %, P_2 = yogurt diberi penambahan ekstrak cengkeh 10%, dan P_3 = yogurt diberi penambahan ekstrak cengkeh 15%. Hasil penelitian menunjukkan bahwa penambahan ekstrak cengkeh berpengaruh sangat nyata ($P<0,01$) terhadap rasa yaitu rangking 1 adalah P_3 , P_0 rangking 3, P_1 rangking 4, dan P_2 rangking 2. Rataan tekstur yogurt dengan penambahan ekstrak cengkeh berpengaruh sangat nyata ($P<0,01$) yaitu P_1 rangking 1, P_3 rangking 2, P_0 rangking 3, dan P_2 rangking 4. Kesimpulannya dari penelitian tersebut adalah Penambahan ekstrak cengkeh 15% pada yogurt mempengaruhi rasa dan tekstur yogurt. Semakin tinggi pemberian ekstrak cengkeh rasa asam segar yogurt semakin kuat dan tektur menjadi lebih kental.

Kata kunci: Yogurt, cengkeh, rasa, tekstur

ABSTRACT

EIS NAELI RIFAH, Effect of Clove (*Syzygium aromaticum*) Extract Addition with Different Percentage to Taste and Texture of Yoghurt. The research was conducted at 26 Desember 2018-15 April 2019 in Laboratorium Teknologi Hasil Ternak Fakultas Peternakan Universitas Jenderal Soedirman, Purwokerto. Purposes of this research were to discover effect of clove (*Syzygium aromaticum*) extract addition with different percentage to taste and texture of yoghurt sensoryly. Material used were 4000 ml cow milk, 15 gr commercial starter (*Streptococcus thermophilus* and *Lactobacillus bulgaricus*), 450 gr skim milk and 40 gr cloves. Tools used in this research were pan, filter, and stirrer. Experimental research method using Randomized Block Design (RBD) with 4 clove extract treatments. P_0 = yoghurt without clove extract addition, P_1 = yoghurt with 5% clove extract addition, P_2 = yoghurt got 10% clove extract addition, dan P_3 = yoghurt got 15% clove extract addition. The results showed that clove extract addition gives very real effect ($P < 0,01$) to the taste, which is 1st rank is P_3 , P_2 as 2nd rank, P_0 as 3th rank, and P_1 as 4th rank. Average yoghurt texture with clove extract addition gives very real effect ($P < 0,01$), which is P_1 1st rank, P_3 2nd rank, P_0 3th rank, and P_2 4th rank. Conclusion of this research are 15% clove extract addition in yoghurt affect both taste and texture of yoghurt. Higher clove extract concentration gives yoghurt stronger fresh sour taste and more viscous texture.

Keyword: Yoghurt, clove, taste, texture

